

TRB

The Rock Barn
Field - to - Fork

the porkshare

october 2015 - \$80.00

bone-in rib chops, four each - loin

Pat dry, season with salt and pepper, and grill or pan-roast until to an internal temperature of 140°F. Or, to get in the Oktoberfest spirit, try this month's featured recipe, **Crispy Pork Schnitzel with Roasted Roots and Apples**.

smoked kielbasa, one hook - shoulder

Our kielbasa is seasoned with garlic, nutmeg and mustard seed and stuffed into a natural hog casing. Grill it crispy, slice into bite-sized pieces, and serve on a toothpick with spicy mustard. Or, dice the kielbasa, sauté until browned, and add local kale and white onion for a tasty one-pot meal.

hickory smoked bacon, sixteen ounces - belly

Cured and smoked pork belly, sliced and ready for your cast-iron pan. Sauté over medium heat until crispy.

jowl bacon, one each - head

Brined and smoked in the Southern tradition, this hog jowl bacon can be sliced as thick or thin as you like and sautéed just like smoked belly. Crispy jowl bacon is the perfect seasoning meat for pinto beans, black-eyed peas or collard greens, and adds great smoky flavor to soups and braises.

smoked deli ham, sixteen ounces - leg

Ready-to-eat pork bottom round, brined and smoked over hickory wood, then sliced for your sandwich. We also like ham heaped on a fresh buttermilk biscuit with whole-grain mustard.

italiano arrabiata, sixteen ounces uncased - shoulder

This spicy Italian-inspired sausage recipe includes red pepper flakes, coriander, and whole fennel seed. Brown in a cast-iron pan over medium heat and use in baked ziti, homemade pizza, or a minestrone soup.

pork cheeks, sixteen ounces - head

Rich and flavorful, cheeks are perfect for ragout or your favorite braised dinner. Pat each cheek dry, season with salt, and sear on each side until browned. Add wine, stock, and your favorite aromatics and braise in the oven, covered, for about 2 hours, until fork tender.

